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the deputy State health officers as it may deem necessary and pay them a reasonable compensation for their service within the limits of this appropriation.

"SEC. 5F. For the purpose of carrying out the provisions of this act the sum of \$50,000 annually, or as much thereof as may be necessary, is hereby appropriated, to be payable by the treasurer of the State upon warrant of the comptroller, at such times and in such sums as may be authorized by the State board of health upon presentation of the proper vouchers."

SEC. 5. That all acts and parts of acts inconsistent with this act be, and the same are hereby, repealed.

SEC. 6. That this act shall take effect from and after the 1st day of July, 1914.

Foodstuffs—Supervision of Production, Care, and Sale by State Board of Health. (Chap. 678, Act Apr. 16, 1914.)

SECTION 1. *Be it enacted, etc.,* That from and after the approval of this act all matters and things relating to the sanitation of factories, canneries, bakeries, confectioneries, creameries, milk plants and distributing dairies, hotels, restaurants or eating houses, packing and slaughter houses, ice-cream plants, and other places where food products are manufactured, packed, stored, deposited, collected, prepared, produced, or sold for any purpose whatever shall be under the supervision of the State board of health of Maryland, which said State board of health, with its officers and such agents as may be appointed by it, is hereby vested with power and authority to carry into effect the provisions hereof.

SEC. 2. The said State Board of Health of Maryland shall cause to be inspected at reasonable hours, and as often as practicable, all factories, canneries, bakeries, confectioneries, creameries, milk plants and distributing dairies, hotels, restaurants or eating houses, packing and slaughter houses, ice-cream plants, and other places where food products are manufactured, packed, stored, deposited, collected, prepared, produced, or sold for any purpose whatever, and to enforce the correction of all insanitary conditions and practices found therein.

SEC. 3. The said State Board of Health of Maryland and its agents and inspectors in the discharge of their duties under the provisions hereof, and every person, firm, association, or corporation engaged in the handling of food and food products, shall be governed by the following rules and regulations, which are hereby made the law of this State:

(a) The floors, side walls, ceilings, furniture, receptacles, implements, and machinery of every establishment or place where food is manufactured, packed, stored, sold, or distributed, and all cars, trucks, and vehicles used in the transportation of food products, shall at all times be kept in a clean and sanitary condition. Unclean and insanitary conditions shall be deemed to exist if the food in the process of manufacture, preparation, packing, storing, sale, distribution, or transportation is not protected as far as practicable from flies, filth, and all foreign or injurious contamination; or if the refuse, dirt, and waste products subject to decomposition and fermentation incident to the manufacture, preparation, packing, storing, selling, distribution, and transportation of food are not removed daily; or if all the trucks, trays, boxes, baskets, and other receptacles, chutes, platform, racks, tables, shelves, and knives, saws, cleavers, and other utensils, and other machinery used in moving, handling, cutting, chopping, mixing, canning, and all processes, are not at all times kept clean; or if the clothing and body of operatives, employees, clerks, or other persons therein employed are not kept as clean as the nature of their employment will permit.

(b) The side walls and ceilings of every bakery, confectionery, creamery, cheese factory, ice-cream plant, milk plant and distributing dairy, hotel and restaurant kitchen, shall be kept clean; and the floor of every building, room, basement, cellar, or other place occupied or used for the preparation, manufacture, packing, storing, selling, or distribution of food must be kept clean.

(c) Every building, room, basement, cellar, or other place occupied or used for the preparation, manufacture, packing, canning, sale, or distribution of food shall have convenient toilet or toilet rooms, which shall be kept separate or partitioned from the room or rooms where the process of production, manufacture, packing, canning, selling, or distribution is conducted, and the floor and all parts of such toilet room shall be kept clean.

(d) No person or persons shall sleep in any workroom of a bakeshop, creamery, cheese factory, milk plant or distributing dairy, ice-cream plant, or in the kitchen, dining room, or food-storage room of any hotel, restaurant, or boarding house.

(e) No employer shall knowingly require, permit, or suffer any person to work, nor shall any person knowingly work, in any building, room, basement, cellar, or vehicle, or any other place occupied or used for the production, preparation, manufacture, packing, storage sale, collection, distribution, and transportation of food who is affected with any venereal disease, smallpox, diphtheria, scarlet fever, yellow fever, tuberculosis or consumption, bubonic plague, Asiatic cholera, leprosy, trachoma, typhoid fever, epidemic dysentery, measles, mumps, German measles, whooping cough, chicken pox, or any other infectious or contagious diseases, unless a person so affected shall produce a certificate from the State board of health granting him or her permission to work or be employed as aforesaid.

(f) Every building, basement, cellar, or other place occupied or used for the preparation, manufacture, packing, canning, sale, or distribution of food, shall have a convenient lavatory and shall be supplied with soap, water, and towels maintained in a sanitary condition.

All persons, firms, or corporations operating canning factories affected by this act shall be subject to the following additional rules and regulations, which are hereby made the law of this State:

(g) All rooms in which fruits, vegetables, or by-products thereof are packed and preserved, and in which manufacturing is actually carried on, shall be provided with smooth, water-tight floors, made of concrete or wood, which can be properly cleansed, except when the factory is built over flowing water of sufficient volume to carry away all waste liquids an open floor may be permitted, in the discretion of the board.

(h) Adequately equipped wash stations and places where employees may change their clothing and hang the clothes not in use shall be provided for male and female employees.

(i) Separate toilet rooms shall be maintained for male and female employees.

(j) Living quarters, if provided by the canner, shall have waterproof roofs and tight board floors, and shall be provided with ample light and ventilation, and provision shall be made therein for the proper separation and privacy of sexes. An ample supply of pure drinking water shall be furnished within reasonable distance of the living quarters.

(k) Adequate drainage shall be provided to lead all waste liquids outside and away from the building.

(l) No litter, drainage, or waste matter of any kind shall be allowed to collect in and around the buildings, and the surroundings shall be kept in a clean and sanitary condition.

(m) Occupants of living quarters provided by the canner shall be required to keep the same in a clean and sanitary condition.

(n) Employees are prohibited from smoking or spitting in any room in the cannery where foods are being prepared for canning.

(o) Female employees who work where foods are being prepared for canning shall wear clean aprons or dresses made of washable fabrics, and shall also wear clean, washable caps over the hair.

(p) Employees with infected wounds on the hands or arms are prohibited from handling food products or the containers in which they are placed before such containers are sealed or capped. Clean cuts which are not infected shall be covered with rubber cots securely fastened.

SEC. 4. Whenever any person, firm, or corporation shall violate any of the provisions of this act the said State Board of Health of Maryland shall cause the person, firm, or corporation so violating to be prosecuted before any justice of the peace in any county of this State where such offense is committed or before any committing magistrate in the city of Baltimore, provided that the accused shall have the right of trial by a jury if he so elects, and the right of appeal from the decision of the justice of the peace where the accused does not elect a jury trial, and that in any such case the State Board of Health of Maryland shall, before prosecuting such person, firm, or corporation, cause an order to be served on such person, firm, or corporation commanding him or it to discontinue or abate such violation or to make such improvements as may be necessary to abate such violation within a reasonable time, to be fixed by the said board and stated in said order. Such order shall be in writing, and the person receiving such order shall have the right to be heard, either in person or by attorney, by the said State Board of Health of Maryland.

SEC. 5. Any person, firm, or corporation who violates any of the provisions of this act, or refuses, neglects, or fails to comply with the provisions and requirements hereof, or fails to comply with any lawful order or requirements of said board of health duly made in writing as herein provided, shall be deemed guilty of a misdemeanor, and upon conviction thereof shall, for the first offense, be fined not more than \$50; for the second offense, not more than \$100; and for the third offense, not more than \$300.

SEC. 6. The State Board of Health of Maryland, its agents and servants, are hereby authorized and empowered to enter at reasonable hours the premises of any establishment in this State, or into any room in any building in this State, engaged in any business herein set forth, for the purpose of inspecting and enforcing the provisions of this act; and any person, firm, or corporation engaged in the business aforesaid refusing access to the said State Board of Health of Maryland, its officers and agents, or in any way interfering with them in the exercise of their duties, shall be guilty of a misdemeanor, and upon conviction thereof shall be fined in the sum not exceeding \$100 for each offense.

SEC. 7. The said State Board of Health of Maryland shall have the power to adopt, from time to time, promulgate, and publish, by circular or otherwise, such general rules and regulations for the enforcement of the act and for the government of the inspectors and employees of the said board as may be necessary, and it shall have prepared and printed abstracts of this law, which shall be furnished to any person, firm, or corporation in this State demanding the same: *Provided, however,* That before finally adopting or enforcing such general rules and regulations hereinbefore referred to the said State board of health shall give at least 30 days' notice, by publication, circular, or otherwise, informing all persons who may be interested in the enforcement of said rules and regulations that said board of health will hear such persons on a

certain day or days named in said notice for the purpose of receiving and considering suggestions before the final adoption of such rules or regulations. The said notice shall contain a copy of the proposed rules and regulations.

SEC. 8. That all acts and parts of acts inconsistent with the provisions of this act are hereby repealed.

SEC. 9. That this act shall take effect from and after July 1, 1914.

Water, Ice, Sewerage, Refuse Disposal—Supervision by State Board of Health. (Chap. 810, Act April 16, 1914.)

SECTION 1. *Be it enacted, etc.,* That the term "waters of the State" shall include that portion of the Atlantic Ocean and its estuaries within the State of Maryland, the Chesapeake Bay and its estuaries, and all springs, ponds, streams, wells, and bodies of surface or ground water, whether natural or artificial, within the boundaries of this State or subject to its jurisdiction. "Sewage" shall mean human and animal excretions, street wash, and all domestic and manufacturing waste. "Waterworks," "water supply," and "water-supply system" shall mean the sources and their surroundings from which water is supplied for drinking or domestic purposes, together with all structures, channels, and appurtenances by means of which it is prepared for use and delivered to consumers, excepting only the piping and fixtures inside the building served. "Sewerage system" shall mean the channels by which sewage is collected and disposed of, together with the body of water into which it is directly discharged, and all structures and appurtenances made use of in its collection and preparation for discharge in satisfactory condition into the waters of the State, excepting only the plumbing system inside the individual buildings served. For the purposes of this act any sewer, no matter what its length and size may be, shall be sufficient to constitute a sewerage system.

SEC. 2. That the State board of health shall have general supervision and control over the waters of the State, in so far as their sanitary and physical condition affect the public health or comfort; and it may make and enforce rules and regulations, and order works to be executed, to correct and prevent their pollution. It shall investigate all sources of water and ice supply, and all points of sewage discharge. It shall examine all existing public water supplies, sewerage systems, and refuse-disposal plants, and shall have power to compel their operation in a manner which shall protect the public health and comfort, or to order their alteration, extension or replacement by other structures when deemed necessary. After the passage of this act it shall pass upon the design and construction of all public water supplies, sewerage systems, and refuse-disposal plants which shall be built within the State.

SEC. 3. That the State board of health shall, when requested, consult with and advise the authorities of counties and municipalities, and persons having or about to have systems of water supply, drainage, sewerage, or refuse disposal, as to the most appropriate source of water supply, and the best method of assuring its purity, or as to the best method of disposing of drainage, sewage, or refuse, with reference to the existing and future needs of all communities or persons which may be affected thereby. It shall also consult with and advise corporations, companies, and individuals engaged or intending to engage in any manufacturing or other business whose sewage may tend to pollute the waters of the State. It may also conduct experiments relating to the purification of water and the treatment of sewage or refuse. No county, municipality, corporation, company, or individual shall be required to bear the expense of such consultation, advice, or experiments. Information that may be given shall be only of such preliminary nature as to outline the best course to pursue, and in no case shall the State board of health be required